



A S C H E R I



MOSCATO D'ASTI

Grape Variety: 100% Moscato

Usual harvest time: 10th/15th September

Fermentation: about 4 days at 18°C

Characteristics:

- rather intense golden yellow colour
- elegant, aromatic bouquet typical of the Moscato grape with scents of peach, apricot, orange flowers, wisteria, sage and lemon
- extremely rich and balanced wine
- sweet, harmonious and remarkably fresh

Serve at: 6°/8°C

Try it with: desserts, like hazelnut cakes and corn biscuits. Pleasantly refreshing even when drunk by itself.

Evolution: 1/2 years if kept in a cool and dark place.

PACKAGING

FORMATS: 0,75 Lt

CANTINE ASCHERI GIACOMO

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